

# Kara Heller

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## TECHNICAL SKILLS

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### Cuisine Styles

Asian Fusion • Plant-based

### Kitchen Skills

Butchery • Cost Control • Menu Design

### Operations

Supplier Negotiation • Event Planning • HACCP

### Soft Skills

Training • Team Leadership • Quality Control

## PROFESSIONAL SUMMARY

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Experienced Chef with 6+ years focusing on Hotels. Known for people development.

## EMPLOYMENT HISTORY

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### Sous Chef — Lakin, Fay and Bayer (2025-04-02 - 2025-06-13)

- Maintained food cost under 28% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 30% through optimized dish pricing.

### Pastry Chef — Kub - Stracke (2023-08-02 - 2025-12-11)

- Managed kitchen of 9 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 5% through optimized dish pricing.

## PROJECTS

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**dicta cohibeo** - Virtual mobile product

## EDUCATION

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B.A. Hospitality Management, Lubowitz, Wisozk and Cummings University (2011)

## CERTIFICATIONS

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- HACCP Level 3